

New Yorkers For A Day

Vast Holdings in North Africa Will Enable France to Make a Financial "Come-Back" Speedily, Says an American Missionary to Algiers—"Old Timer" Tells How He First Met Billy Muldoon and Saved Himself From Demolition, by Wit, Not Wrestling.

By developing her vast holdings in North Africa, France is making an economic "come-back" after her tremendous sacrifices in the war against Germany, according to the Rev. J. D. Townsend, missionary to Algiers, just returned to this country and interviewed when he made his report to the Board of Foreign Missions of the Methodist Episcopal Church, No. 150 Fifth Avenue, to-day. The commercial development of French North Africa is proceeding at an astounding rate and the material resources of the French republic are being expanded. The city of Algiers has recently doubled its harbor facilities to accommodate the huge increase in traffic, and passenger steamers make it possible to reach Marseilles in twenty-four hours with very comfort.

"North Africa is the Golden West of France," said Mr. Townsend. "And when you consider the immense area, greater than that of the United States, you can get a fair idea of the tremendous asset it is to a war-impaired nation. It is true that the Sahara Desert covers a large part of this area, but there are more oases and fertile tracts in it than is generally supposed. The French have built two railroads down into the heart of the desert and are bringing out the vast quantities of wool and dates produced by the nomad tribes there. French North Africa is easily one of the richest colonies in the world. The city of Algiers has at least 250,000 people and is a modern city in every respect, the natives being friendly to the French control and forming an orderly populace."

"The French have built magnificent roads throughout the country," he went on, "and the hills of Algeria, which were entirely bare of trees in 1830, having been denuded by the locust-like invasion and domination of the Moors, are now covered with trees and shrubbery." Mr. Townsend is one of the missionaries in charge of the chain of six homes for orphan native children, maintained in French North Africa by his Church, which is the only American mission organization at work there.

NO HIGH PRICES THERE.
If you want to beat the H. C. of L. take a trip down Arkansas way, ad-

vised T. H. Stokes of Fort Smith, who is at the Majestic.

"We cook our food, heat and light our homes by natural gas, of which the State has enormous deposits," said Mr. Stokes. "My gas bill last month was \$1.23, and a lot of people down there would say that was pretty high. Our industries are run by the same power, and they have kept going in the face of general depression in nearly every other section of the country."

"Practically everything grows in Arkansas, and grows without intensive cultivation. Everybody has a garden, so the food stores don't handle much except staples and fancy canned goods. Our bumper crops of strawberries and cantaloupes are shipped to Chicago, New York and other leading markets."

"It doesn't pay a carpenter, plumber or any other artisan to get a too high-priced idea about the value of his services, because nobody lives in Arkansas very long without becoming pretty handy with a hammer and a saw. Lumber is cheap, and if a contractor's estimate doesn't suit, a true son of Arkansas will get his own material, invite his friends and relatives to help out, and will probably have the job done quicker, cheaper and just as good."

HEAT DOESN'T BOTHER THEM.

In spite of the temperature of New York at this season, over 300 officers and representatives of the Cleveland Discount Company arrived by special

train to-day for a two-day convention at the Commodore. Among the items on the entertainment menu are a golf handicap on the links of the Westchester Biltmore, a trip around Manhattan Island and a banquet.

QUITE A WHILE AGO.

"I saw in The Evening World to-day," remarked a guest of the Biltmore, who asked that he be mentioned only as an "old-timer," "that Billy Muldoon had been made head of the next boxing board. Billy and I met under peculiar circumstances."

"It was in '78, as I recall it, that I was in business not far from 76th Street and the Hudson River. One day there came along a cop from the West 100th Street Station, and an argument started between us. He was rather gruff, and being young and husky, I resisted it."

"If it wasn't for your uniform, I'd like to see which of us is the better man," I told him.

"I hope you get the chance sometime," he retorted.

"About a week later I went to a gymnasium with a friend, who said, 'I want you to meet this Billy Muldoon who has been putting away every one in the wrestling ring.' We went downstairs, and approached a tremendous fellow, whose back was toward us. Then he turned around, and I saw that he was none other than the cop whom I had challenged."

"After we were introduced, he remarked, 'I imagine you've come down to take up that quarrel of ours.'"

"I shook my head. 'There must be some mistake,' I told him.

Then we both laughed and shook hands cordially."

DIRIGIBLE BEST, HE SAYS.

"The lighter-than-air machine is the coming method of travel, and before many years will prove a serious competitor of the railroad," says Baron August de Koningfels of Austria, who is at the Pennsylvania Hotel.

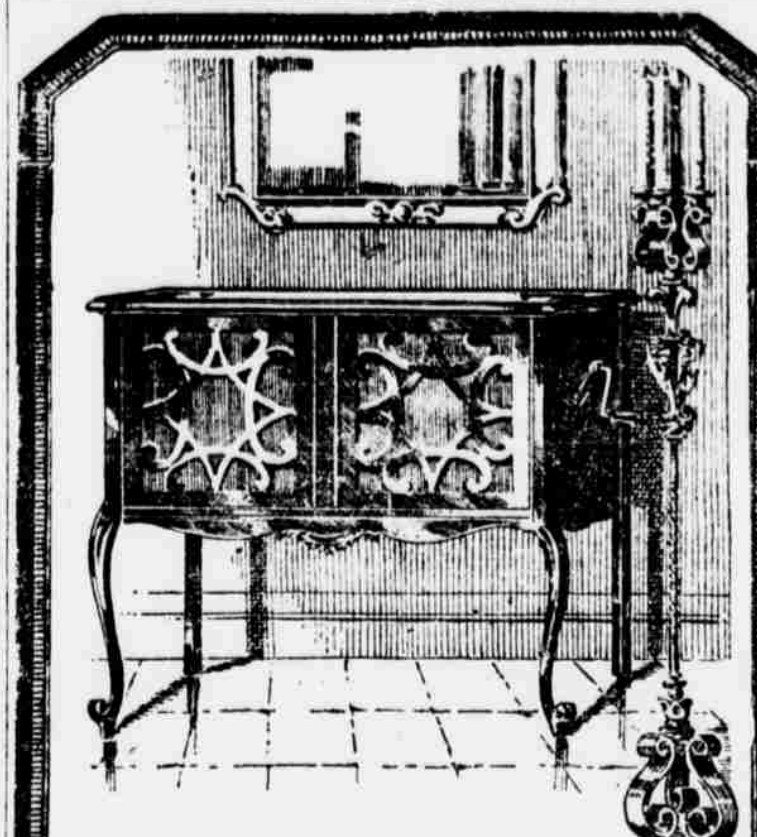
"In my country we are making machines that carry 400 people, have all the comforts of the most luxurious Pullman, and can stand the test of long-distance travel," he went on.

"For short trips, seaplanes are best, of course, but a type of machine which we are building will soon cross the Atlantic in two days. The dirigible is not bothered by bad weather, for it has only to ascend 3,000 feet and sail above the clouds. If the motor stops or anything goes wrong, the dirigible does not have to come

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ASSOCIATION OF
HAWAIIAN PINEAPPLE PACKERS
58 East Washington St., Chicago

Try these recipes and send for our booklet containing many good hints for serving this delicious fruit

Pineapple and Pepper Salad
—2 cups Grated or Crushed Hawaiian Pineapple (after draining).
1 cup diced celery, 2 red peppers or pimientos. Drain pineapple of all juice. Chop peppers. Combine ingredients, mix with mayonnaise and serve on lettuce leaves.

Pineapple and Cucumber Salad
—1 cup Grated or Crushed Hawaiian Pineapple, drained; 1 cup finely diced cucumber. Mix pineapple and cucumber with mayonnaise dressing. Serve on lettuce leaves, garnish with two narrow strips of red or green sweet pepper.

HAWAIIAN PINEAPPLE CRUSHED OR GRATED



This is a Milk Factory

THERE are no boilers, engines, smoke-stacks, or machinery. But here is manufactured the food of all foods. Nowhere else is milk made. All the genius of man has not been able to make a single thimbleful of milk.

The cow is a good, generous animal, but she has her limitations. In the spring, when the calves are born, cows give large quantities of milk. At other seasons, cows give quantities of milk varying from quarts to nothing.

Thus the production of these natural milk factories goes up and down, though people need a steady supply. No farmer can increase his supply of milk much unless he buys more cows.

No farmer can make a cow give more milk than she will, though he may support her to the extent of feeding her rich grains. A dairy cow's diet is guarded as carefully as that of human beings.

The expense of buying grain from the West, of providing barns and pasturage, of caring for cows until they are old enough to give milk, of feeding them through the periods in their life when they give no milk, and above all of the uncertainty of the quantity of milk given by cows—all these make the business of running milk factories a big risk.

You who get up in the morning and find your milk waiting for you seldom think of these things. Day after day you drink the pure, fresh, liquid food. Only when there is a necessary change in the price do you think of milk. Yet to give you this almost perfect service keeps an army of farmers thinking, working, and worrying so that you don't need to worry.

The blessing of fresh milk daily is never realized by those who have it. Out in Pueblo, when the floods came, they knew.

DAIRYMEN'S LEAGUE CO-OPERATIVE ASSOCIATION, INC.
UTICA, N. Y.

POPPY LAND

From "THE BROADWAY WHIRL"
At the Times Square Theatre

Words by
JOHN HENRY MEARS
and
BUD DE SYLVA

Music by
GEORGE GERSHWIN

Words and Music Complete
—IN—
Magazine Section of
Next Sunday World